STIR-CRAZY CAKE

The way a wagon cook looks at it, a cowboy is just an appetite riding a horse. They never seem to get filled up. In a way it's flattering to a cook (but it's work, work, work to keep up.) They all have a sweet tooth, and a cook who's on top of his job will have something special now and then. Like this Stir-Crazy Cake that's interesting to fix and even more interesting to eat.

2½ cups all-purpose flour
1½ cups sugar
⅓ cup cocoa
2 teaspoons soda
½ teaspoon salt
¾ cup cooking oil
2 tablespoons vinegar
1 tablespoon vanilla
2 cups cold coffee
(or cold water)
¼ cup sugar
½ teaspoon cinnamon

Take your [illegible] sugar, cocoa [illegible] salt into an ungreased 13×9×2 inch metal baking pan. Stir [illegible] it up [illegible]
Form [illegible] wells in the mixture, and pour oil into one well, vinegar in one and vanilla in the third.
Pour cold coffee over all the ingredients and stir again [illegible] until well mixed. (Don't beat.)
Combine the remaining ¼ [illegible] your [illegible]

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